



SOCIAL & PARTY DINNER A LA CARTE MENU

SALADS

CAESAR: ROMAINE HEARTS, CREAMY PARMESAN CAESAR DRESSING, SUNDRIED TOMATOES, GARLIC CROSTINI, LEMON ZEST

CUCUMBER: CUCUMBERS, TOMATO-CILANTRO SALSA, LIME SCALLION VINAIGRETTE

SPINACH: STRAWBERRIES, CARAMELIZED WALNUTS, PICKLED RED ONION, SPINACH, BALSAMIC GLAZE

PASTA: ROAST GARLIC KALE, BOW TIE PASTA, RED PEPPER, FETA CHEESE, CUCUMBER, LEMON DILL AIOLI

POTATO: BABY RED POTATO, GRAINY DIJON, SHREDDED CELERY, RED WINE AND SHALLOT VINAIGRETTE

VEGETABLES

BROWN SUGAR ROASTED CARROTS

MIXED ROOT VEGETABLES: (CARROTS, PARSNIPS, SWEETS POTATO, RED ONIONS, GARLIC & HERBS)

LEMON ASPARAGUS

CAULIFLOWER PUREE

STARCH

DOUBLE STUFFED BAKED POTATO WHIPPED & STUFFED WITH CHEESE, BACON, SOUR CREAM & CHIVES

ROASTED BABY POTATOES WITH CARAMELIZED ONIONS AND GARLIC BROWN BUTTER

HERB AND GARLIC MASHED POTATOES WITH CREAM, BUTTER AND GARLIC

COCONUT RICE PILAF



ENTRÉES

SLOW ROASTED ALBERTA BEEF WITH A ROASTED VEGETABLE AND HERB DEMI GLAZE

ROASTED HERB CHICKEN WITH LEMON OREGANO BUTTER

CHICKEN PARMESAN ROSEMARY MARINATED CHICKEN BREAST IN A TOMATO OR PARMESAN CHEESE SAUCE

CARIBBEAN JERK PORK SHOULDER WITH CHUNKY TOMATO STEW

BRAISED PORK SHOULDER WITH BOURBON BBQ SAUCE

SEARED PEPPERCORN SALMON WITH ROASTED PEPPERS, ONIONS AND CITRUS BUTTER SAUCE

VEGETABLE OR MEAT LASAGNA

PASTA PRIMAVERA IN A RED WINE TOMATO SAUCE

Please inquire with your venue location, event type and date, # of guests and menu wishes and we'd be happy to provide a quote for your review